

**2020 BIG SALT**

45% Riesling – 35% Gewurztraminer

11% Pinot Blanc - 9% Early Muscat

1% others.

**Soils:** Volcanic ash, basalt, marine sediment, alluvial, serpentine.

**Elevation spanning:** 250 to 1500 feet

**Harvest:** Sept 15th – Oct 19th, 2020

**ABV** 12.6%, **pH** 3.3., **TA** 6g/L, **SO2** 24ppm, **RS** <5

**Vineyard info:**

Up to 10 vineyards – certified organic or practicing similar farming. Average vine age = 35 years. AVAs include: Columbia Gorge, Willamette Valley, Elkton, Dundee Hills, Rogue.

**Production**

* **Native yeast**
* **Co-fermented**
* **Nothing added except modest SO2 before bottling.**
* Early Muscat & Pinot Blanc whole cluster pressed.
* Riesling = partial skin contact – 3 hours.
* Gewurztraminer = skin contact up to 3 days.

**Big Salt is a co-fermentation rather than a blend** – meaning we allow mother nature to create complexity rather than attempting to blend the wine after the fact. Starting in mid Sept, we pick Gewurz that is then soaked on the skins then pressed to tank. As that juice begins to ferment, we incorporate Early Muscat, followed by Riesling, then an additional pick of Gewurz, followed by Pinot Blanc and Riesling. Big Salt is the culmination of the myriad of climates Oregon vineyards have to offer in each vintage.

**Wine**

2020 Big Salt is wildly aromatic, laced with Gewurz and Muscat overtones, but framed by citrusy Riesling. Salty bergamot, lemon, nectarine and white tea– exotic fruits fill out the nose. The palate is filled with the texture of Gewurz, herbal hints from Pinot Blanc, but quickly washed back with classic Riesling acidity. 2020 Big Salt pairs well with fish tacos, pesto chicken pasta, pad thai…or just chilling.

Cellar: 3-8 years of optimal drinking.

**Barcode/UPC: 8 67521 00024 3**